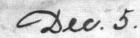
Porto Rico Fish Market.

Recent Porto Rico advices say:

Godfish-Demand has been improving and the suspension of new arrivals is causing a favorable reaction in all markets, through the gradual reduction of stocks. There are, however, in various hands some lots of poor quality, selling at comparatively low prices to insure a prompt outlet and preventing in a measure the advance on superior quality which the light supplies at hand should warrant. But once markets be cleared of in ferior goods, we look for a further improvement that would level our values with those ruling in exporting markets. There have been no late arrivals of pollock, haddock, hake, and the demand for these descriptions remains very light. Split herring are rather neglected, especially at Ponce. Shipments should be of superior quality only and in well-coopered barrels.



DAILY TIMES FISH BUREAU.

Today's Arrivals and Receints.

Sch. Patriot, shore, 3000 lbs. pollock. Sch. Mary E. Silveira, shore, 1000 lbs. fresh fish.

Todays Fish Market.

Market price large western cod to split, \$2,25 per cwt., medium do., \$1.50. Large eastern cod, \$2,25, medium do.,

Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.

Market price, salt bank cod, \$4.00 per cwt. for large and \$3.00 for medium.

Fresh round pollock, 70c per cwt.

Salt bank dory handline cod, \$4.50 per cwt.

for large, \$3.50 for mediums and \$2.75 for snappers. Fresh hake, \$1.10 per cwt.;
Bank halibut, 14 cts. per 1b. for white

and 10 cts. for gray.

North Bay and late Cape Shore salt mack-

erel, \$19 per bbl. for plain and \$20 per bbl. for rimmed.

Boston.

Sch. Agnes V. Gleason, 4000 pollock. Sch. Ralph Russell, 5000 pollock.

Sch. Mertis H. Perry, 3000 pollock,

Sch. Carrie F. Roberts. 500 haddock, 200

cod, 500 hake. Sch. Helen B. Thomas, 8000 haddock, 600

cod, 5000 hake. Seh. Viking, 1500 haddock, 400 cod, 5000

Sch. Robert and Arthur, 7000 haddock,

3000 cod. Sch. Hortense, 4000 haddock, 4000 cod, 4000 hake.

Haddock and cod, \$6 to \$6.75 per cwt.; hake, \$2 to \$6; pollock, \$3.

Fishing Fleet Movements.

Capt. Allen Doleman will command sch. Annie M. Parker on her second trip to New-foundland for frozen herring.

Dec. 6

Fine Weather on Grand Bank.

Sch. Massachusetts, Capt. John J. Carroll, arrived last night from Grand Bank with a snug halibut trip. The captain reports fine weather on the bank and not very hard weather coming home, until coming on the land. On Sunday night, when the gale was so severe here, the Massachusetts was off Sable island and was coming along easy under bank sail. Capt. Carroll reports seeing no

Halibut Sale.

The fare of sch. Massachusetts sold to the New England Fish Co. at 14 cents per pound

REGULAR FISH FAMINE.

T Wharf Fish Dealers Face Friday with Not One Trip at the Wharf.

It is a regular fish famine at T wharf to lay, and on Friday, too. Yesterday aftersch. Grace Otis coming in with 6000 pounds of pollock which were eagerly bought at three cents per pound. This morning, when [the bell rang there was not a vessel at T wharf with a pound of fish on board, so the dealers faced a big demand with not a box in their stores and not a pound in sight.

Decl. 6

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Lottie G. Merchant, Bay of Islands, N. F., 150,000 lbs. salt herring.

Sch. Massachusetts, Grand Bank, 15,000 lbs. halibut, 25,000 lbs. salt cod.

Sch. Emma F. Chase, Lubec, Me., smoked herring.

Todays Fish Market.

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50. Large eastern cod, \$2.25, medium do.,

Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.

Market price, salt bank cod, \$4.00 per cwt. for large and \$3.00 for medium.

Fresh round pollock, 70c per cwt. Salt bank dory handline cod,\$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for

snappers. Fresh hake, \$1.10 per cwt.

Bank halibut, 14 cts. per alb. for white and 10 cts. for gray.

North Bay and late Cape Shore salt mackerel, \$19 per bbl. for plain and \$20 per bbl. for rimmed.

Boston.

Sch. Grace Otis, 6000 pollock. Pollock, \$3.

Dec. 7.

ROUGHLY HANDLED.

Sch. Lottie G. Merchant flad Terrible Trip Home.

Lost Deckload and Had Both Companionways Stove.

Sch. Lottie G. Merchant, Capt. Amrbose Fleet, which arrived here yesterday afternoon, from Bay of Islands, N. F., with a cargo of salt and frozen herring, had an exceptionay rough and stormy passage, culminating in a gale off Sherburne, N. S., which threatened the safety of the craft and all on board.

Capt. Fleet says that they were 18 miles south southeast of Shelburne when the gale of Sunday night started in from the eastward and blew quite hard, but although the craft was out of trim and down by the head she made good weather of it.

As Monday came on, the wind haqled to west southwest and for six hours the captain says he never saw it blow so hard and Mate Butler says that in all his 25 years on the sea it was the worst he ever experienced.

No canvas could withstand its force and the close-reefed foresail, which was the only sail the craft had on, and a new sail at that, was badly torn and almost blown away. From thence on to the end of the gale's fury, the craft was under bare poles, and was lown back to off Halifax.

When the gale was at its height, a sea struck the craft and swept her deck from end to end, carrying away her deckload of 65 barrels of salt herring, beside smashing the companionways, fore and aft and the wheel box, the men at the wheel being saved by

Dec. 7.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receints.

Vessels Sailed.

Todays Fish Market.

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.

Large eastern cod, \$2.25, medium do., \$1.50 Market price fresh large Rips cod, \$2.25

per cwt., medium do., \$1.50. Market price, salt bank cod, \$4.00 per cwt. for large and \$3.00 for medium.

Fresh round pollock, 70c per cwt. Salt bank dory handline cod, \$4.50 per cwt.

for large, \$3.50 for mediums and \$2.75 for

Fresh hake, \$1.10 per cwt. Bank halibut, 14 cts. per 1b. for white

and 10 cts. for gray.

North Bay and late Cape Shore salt macketel, \$19 per bbl. for plain and \$20 per bbl.

for rimmed.

Dec. 7.

Boston.

Seh. Olive F. Hutchins, 4000 haddock, 2000 cod, 5000 hake, 1000 cusk.

Sch. Sylvia M. Nunan, 2000 haddock, 500 cod, 5000 hake, 2000 cusk. Sch. Two Sisters, 2000 pollock.

Sch. A. C. Newhall, 1500 cod. Haddock and cod, \$5 per cwt.: hake, \$2.25 to \$5.50; cusk, \$2; pollock, \$3.

Dec. 9

BLUEFISH A BUTCHER.

Said To Eat More Than Twice His Weight Every Day.

Among the corsairs of the deep, few if any rival the delectable bluefish in point of destructiveness. He is a butcher, swift, fierce and relentless, and is said by those who have taken rains to study his habits and characteristics to eat more than twice his own weight of food every day.

Being a predaceous animal, his food supply necessarily comes from other living things in the sea, chief of which is the menhaden, known north of Cape Cod as the porgy, in New York waters as the mossbunker, and in Virginia as the bugfish.

Among the enemies of the menhaden may be counted every carnivorous animal which swims in the same waters. Dolphins follow the schools and consume them by the cartload. Sharks prey upon them, killing vast numbers, but fishermen with years of experience in menhaden fishing believe the bluefish to be the champion killer of the sea.

Bluefish congregate in immense schools and rush the closely packed squadrons of menhaden like Japanese infantry swarming in attack, their onslaught being so fierce at times as to drive the menhaden ashore, where they are often piled high and dry on the beach.

Fish too large to swallow whole are cut to pieces by the sharp teeth and powerful jaws of the bluefish, and bits of floating flesh and stains of blood mark the course they shape through a school of the pursued. "Slicks" of oil will remain for days on the water to chart the course taken by a band of bluefish marauders through a porgy congregation.

The pike and pickerel of fresh water bodies are renowned as killers of their kind, but they are not to be mentioned as predaceous animals with the bluefish.

The bonito, another vicious bandit whose habits are similar to the bluefish, is also very destructive, but fishermen everywhere are inclined to award the prize for champion sea slaughterer to the bluefish.

Being ravenous eaters, bluefish grow rapidly. The young fish which usually appear along the shores about the middle of August are about five inches in length. In a single month they more than double their inches, after which time the increase of growth is still more rapid.

A fish which passes eastward in the spring weighing five pounds is represented, according to general impression, by the ten or twelve pounders of the autumn.

As a food fish the bluefish ranks high. A writer of 1672—Josselyn in his "New England Rarities Displayed"—spoke of the "blewfish" as being common in the waters hereabouts and "esteemed the best sort of fish next to rockcord." He also says: "It is usually as big as the salmon, and a better meat by

Besides being a persistent killer and one of the greatest destroyers of menhaden known, the bluefish is a fighter fitted for the championship class in any kind of company. It will not hesitate to attack any kind of fish of its own bulk. It fights desperately, too, when hooked by the angler.

Dec. 9.

TELL OF BAD WEATHER.

Haddockers Out Long While And Did Little Fishing.

shore haddockers, schs. Elmer Flora S. Nickerson at Boston very hard weather-on the fishing

Ackerson has been out three weeks and the captain reports nothing but gales and bad weather all the time. For the first two weeks they could not put a dory over the side and last week was but little better, a few one and two tub sets being cleared. The vessel had but 7000 pounds of fish.

Sch. Elmer E. Gray had a similar expe rience. She was out over three weeks and not till the last few days did her crew get a chance to set and then fortunately picked up a good trip. Capt. Enslo reports quite a fleet of haddockers on Brown's Bank.